

EMPWR creates high quality nutritious and delicious bars.

Our company was founded in 2020 and has experienced remarkable growth ever since. We produce some of the most iconic and leading brands, setting the standard for taste and texture in the market. We're active in The Netherlands, Croatia, USA, Canada and Belgium, with 1300 passionate employees.

As one talented team, we share a passion for high quality nutritious and delicious bars. Acting as entrepreneurs in our professions, we team up with each other on an exciting path to growth. EMPWR prioritizes employee safety and creates a motivating work environment that encourages collaboration and personal growth.

This year, we're expanding even more and transforming our operations into state-of-the-art manufacturing facilities. With joined forces, we continue to grow.

Join us and help shape the future of healthy snacking!

CHALLENGE

The Sanitation Manager will manage and coordinate the daily job functions of employees in the sanitation department.

KEY RESPONSIBILITIES

Lead and Develop a High-Performing Team:

- Manage and direct line personnel, including assigning duties, scheduling shifts, and providing ongoing training and development.
- Conduct performance reviews, provide constructive feedback, and assist in employee hiring and disciplinary actions.
- Foster a positive and collaborative team environment.

Ensure Food Safety and Quality:

- Implement and maintain rigorous sanitation programs in accordance with all relevant food safety regulations (e.g., GMPs, SQF, HACCP, BBP, Food Defense).
- Conduct regular inspections to ensure compliance with sanitation standards and identify potential hazards.
- Monitor chemical usage and ensure proper handling and storage of all cleaning agents.
- Investigate and resolve sanitation issues promptly and effectively.
- Maintain accurate and up-to-date sanitation records.

Drive Continuous Improvement:

- Analyze sanitation data to identify areas for improvement and implement corrective actions.
- Stay abreast of industry best practices and implement new sanitation technologies and procedures.

What You Bring:

- Salary: \$70,000-\$90,000/year

- Proven experience as a Sanitation Manager in a food manufacturing environment.
- Strong understanding of food safety regulations and best practices (GMPs, SQF, HACCP, BBP, Food Defense).
- Excellent leadership, communication, and interpersonal skills.
- Strong organizational and time-management skills with the ability to prioritize tasks effectively.
- Ability to work independently and as part of a team.
- Strong work ethic and a commitment to safety.

There are plenty of reasons to work at EMPWR USA, such as:

Continuous Learning and Development: Benefit from our training programs designed to help you grow your skills and advance in your career.

Health and Wellness: Comprehensive health insurance (medical, dental, and vision) starting on your first day of employment.

Paid Time Off: Enjoy 3-weeks paid time off (PTO) and 7 paid holidays, so you can rest and recharge, spend time with family, or pursue personal interests.

Retirement Plans: Plan for the future with our 401(k) retirement plan options, including an automatic 3% company matching to help you save for retirement.

Work-Life Balance: We understand the importance of balance. Our fixed work schedules make it so you know your time off, allowing you to plan fun activities.

Modern, Safe Work Environment: Work in a facility that is modern, clean, with comfortable temperature and adheres to the highest standards of safety and quality.

<https://www.empwrnutrition.com/>